

AMENDMENTS TO THE CLAIMS

The following listing of the claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

Claim 1. (Withdrawn – Currently Amended): A process for producing the transesterified ~~composition oil/fat or triglyceride according to claim 11,~~ comprising transesterifying (a) 50-100 parts by weight of one or more fungus-produced ~~oils/fats~~ oils, fats, or triglycerides containing at least 20% of polyunsaturated fatty acids containing 20-24 ~~or more~~ carbons and two ~~to six or more~~ double bonds, and

(b) no more than 50 parts by weight of one or more vegetable ~~oils/fats~~ oils, fats, or triglycerides, using a 1,3-position specific type lipase,

wherein the transesterified composition comprises at least 20% of polyunsaturated fatty acids containing 20-24 carbons and two to six double bonds, and which contains at least 40% of triglycerides with one residue of a polyunsaturated fatty acid containing 20-24 carbons and two to six double bonds in the molecule, and no more than 4.0% of triglycerides with 3 residues of the same polyunsaturated fatty acid containing 20-24 carbons and two to six double bonds.

Claim 2. (Withdrawn – Currently Amended): ~~The A~~-production process according to claim 1, wherein the transesterification reaction is conducted in a deoxygenated state.

Claim 3. (Withdrawn – Currently Amended): ~~The A~~-production process according to claim 1, wherein the fungus-produced fatty acid is ω 6 series polyunsaturated fatty acids containing 20-24 ~~or more~~ carbons and two ~~to six or more~~ double bonds.

Claim 4. (Withdrawn – Currently Amended): ~~The A~~-production process according to claim 1, wherein the fungus-produced fatty acid is ω 9 series polyunsaturated fatty acids containing 20-24 ~~or more~~ carbons and two ~~to six or more~~ double bonds.

Claim 5. (Withdrawn – Currently Amended): The A-production process according to claim 1, wherein the fungus-produced fatty acid is arachidonic acid.

Claim 6. (Withdrawn – Currently Amended): The A-production process according to claim 1, wherein the fatty acid is arachidonic acid produced by a microbe belonging to the genus *Mortierella*.

Claim 7. (Withdrawn – Currently Amended): The A-production process according to claim 1, wherein the fungus-produced fatty acid is dihomo- γ -linolenic acid.

Claim 8. (Withdrawn – Currently Amended): The A-production process according to claim 1, wherein the fungus-produced fatty acid is mead acid.

Claim 9. (Withdrawn – Currently Amended): The A-production process according to claim 1, wherein the lipase is a lipase produced by *Rhizopus delemar*, *Rhizopus niveus*, *Rhizomucor miehei* or *Rhizopus oryzae*.

Claim 10. (Canceled).

Claim 11. (Currently Amended): A transesterified composition oil/fat or triglyceride which is an oil/fat or triglyceride containing at least 20% of polyunsaturated fatty acids containing 20-24 ~~or more~~ carbons and two to six ~~or more~~ double bonds, and which contains at least 40% of triglycerides with one residue of a polyunsaturated fatty acid containing 20-24 ~~or more~~ carbons and two to six ~~or more~~ double bonds in the molecule, and no more than 4.0% of triglycerides with 3 residues of the same polyunsaturated fatty acid containing 20-24 ~~or more~~ carbons and two to six ~~or more~~ double bonds.

Claim 12. (Currently Amended): The transesterified composition oil/fat or triglyceride according to claim 11, which contains at least 20% of fungus-produced ~~of~~ series polyunsaturated fatty acids containing 20-24 ~~or more~~ carbons and two to six ~~or more~~ double bonds, and which

contains at least 40% of triglycerides with one residue of $\omega 6$ series polyunsaturated fatty acids containing 20-24 ~~or more~~ carbons and two to six ~~or more~~ double bonds in the molecule, and no more than 4.0% of triglycerides with 3 residues of the same fungus-produced $\omega 6$ series polyunsaturated fatty acids containing 20-24 ~~or more~~ carbons and two to six ~~or more~~ double bonds.

Claim 13. (Currently Amended): The transesterified ~~oil/fat or triglyceride~~ composition according to claim 11, which contains at least 20% of fungus-produced $\omega 9$ series polyunsaturated fatty acids containing 20-24 ~~or more~~ carbons and two to six ~~or more~~ double bonds, and which contains at least 40% of triglycerides with one residue of $\omega 9$ series polyunsaturated fatty acids containing 20-24 ~~or more~~ carbons and two to six ~~or more~~ double bonds in the molecule, and no more than 4.0% of triglycerides with 3 residues of the same fungus-produced $\omega 9$ series polyunsaturated fatty acids containing 20-24 ~~or more~~ carbons and two to six ~~or more~~ double bonds.

Claim 14. (Withdrawn – Currently Amended): The transesterified ~~oil/fat or triglyceride~~ composition according to claim 11, containing at least 20% of arachidonic acid, and which contains at least 40% of triglycerides with one residue of arachidonic acid in the molecule and no more than 4.0% of AAA, wherein AAA is a triglyceride with 3 residues of arachidonic acid in the molecule.

Claim 15. (Withdrawn – Currently Amended): The transesterified ~~oil/fat or triglyceride~~ composition according to claim 11, containing at least 20% of dihomo- γ -linolenic acid, and which contains at least 40% of triglycerides with one residue of dihomo- γ -linolenic acid in the molecule and no more than 4.0% of DDD, wherein DDD is a triglyceride with 3 residues of dihomo- γ -linolenic acid in the molecule.

Claim 16. (Withdrawn – Currently Amended): The transesterified ~~oil/fat or triglyceride~~ composition according to claim 11, containing at least 20% of mead acid, and which contains at

least 40% of triglycerides with one residue of mead acid in the molecule and no more than 4.0% of MMM, wherein MMM is a triglyceride with 3 residues of mead acid in the molecule.

Claims 17-20. (Canceled).

Claim 21. (Withdrawn – Currently Amended): The production process according to claim 1, wherein the transesterified ~~oil/fat or triglyceride composition~~ contains polyunsaturated fatty acids containing 20-24 ~~or more~~ carbons and two to six ~~or more~~ double bonds and one or more medium-chain fatty acids as constituent fatty acids, and wherein said no more than 50 parts by weight of one or more vegetable ~~oils/fats~~ oils, fats, or triglycerides are medium-chain fatty acid triglycerides (ZZZ), using a 1,3-position specific type lipase.

Claim 22. (Withdrawn – Currently Amended): The A-production process according to claim 21 wherein the polysaturated acid containing 20-24 ~~or more~~ carbons and two to six ~~or more~~ double bonds is arachidonic acid.

Claim 23. (Withdrawn – Currently Amended): The A-production process according to claim 21 wherein the medium-chain fatty acid triglyceride is tri-octanoic acid glyceride.

Claims 24-26. (Canceled)

Claim 27. (Currently Amended): A human nutritive composition comprising an ~~oil/fat or triglyceride~~ the transesterified composition according to claim 11.

Claim 28. (Currently Amended): A food composition comprising an ~~oil/fat or triglyceride~~ the transesterified composition according to claim 11.

Claim 29. (Currently Amended): The A-food composition according to claim 28, characterized in that the food composition is a functional food, nutritional supplement food,

modified milk for premature infants, modified milk for infants, infant food, maternal food, or geriatric food.

Claim 30. (Withdrawn – Currently Amended): An animal feed comprising ~~an oil/fat or triglyceride~~ the transesterified composition according to claim 11.